

WHAT IS CLAIMED IS:

1. A method of tenderizing pork, the method comprising:
 - a) providing a suitable amount of pork; and
 - b) treating the pork with a composition comprising an enzyme mixture; andwhere the enzyme mixture consists of between about 98.7% and about 99.7% bromelin, between about 0.02% and about 0.08% ficin and between about 0.01% and about 0.05% papain.
2. The method of claim 1, where the enzyme mixture consists of between about 99% and about 99.4% bromelin, between about 0.04% and about 0.06% ficin and between about 0.02% and about 0.04% papain.
3. The method of claim 1, where the enzyme mixture consists of about 98.2% bromelin, about 0.05% ficin and about 0.03% papain.
4. The composition of claim 1, where the enzyme mixture is present in an amount of between about 0.5% and about 6% of the composition.
5. The composition of claim 1, where the enzyme mixture is present in an amount of between about 0.7% and about 2% of the composition.
6. The composition of claim 1, where the enzyme mixture is present in an amount of about 1% of the composition.
7. The method of claim 1, where the composition used to treat the pork additionally comprises a carrier.
8. The method of claim 8, where the carrier is NaCl.
9. The method of claim 7, where the carrier is present in an amount of between about 25% and about 99% of the composition.
10. The method of claim 7, where the carrier is present in an amount of between about 50% and about 99% of the composition.
11. The method of claim 7, where the carrier is present in an amount of about 98.5% of the composition.

12. The method of claim 1, where the composition used to treat the pork additionally comprises a processing aid.

13. The method of claim 12, where the processing aid is soybean oil.

14. The method of claim 12, where the processing aid is present in an amount of
5 between about 0.1 % and about 2 % of the composition.

15. The method of claim 12, where the processing aid is present in an amount of between about 0.3 % and about 1 % of the composition.

16. The method of claim 12, where the processing aid is present in an amount of about 0.5 % of the composition.

17. The method of claim 1, where the composition used to treat the pork comprises about 98.4 % carrier, about 1.1 % enzyme mixture and about 0.5 % processing aid.

18. The method of claim 1, where the pork provided is partially or completely skinned, boned or both.

19. The method of claim 1, additionally comprising removing waste products or excess fat or both from the pork.

20. The method of claim 1, where the pork provided is an amount between about 0.1 kg to about 10,000 kg.

21. The method of claim 1, where the pork provided is an amount between about 100 kg and 6000 kg.

22. The method of claim 1, where the ratio of weight of the composition to the total weight of the pork being treated with the composition is between about 1:200 and about 1:1500.

23. The method of claim 1, where the ratio of weight of the composition to the total weight of the pork being treated with the composition is between about 1:450 and about 1:650.

24. The method of claim 1, where treating the pork comprises injecting the pork with a solution comprising the composition.

25. The method of claim 24, where the solution injected additionally comprises ice,

NaCl and potable water.

26. The method of claim 24, where the solution injected is between about 6% and about 15% of the weight of the pork being injected.

27. The method of claim 24, where the solution injected is about 10% of the weight of the pork being injected.

28. The method of claim 1, further comprising adding to the pork one or more than one substance selected from the group consisting of flavoring, NaCl, moisture enhancing agents, preservatives, and potable water.

29. The method of claim 1, further comprising tumbling the treated pork at a pressure and rotation speed selected to more evenly distribute the enzyme mixture throughout the treated pork.

30. The method of claim 29, where the pressure is a near vacuum.

31. The method of claim 29, where the rotation speed is about between about 10 to about 15 revolutions per minute.

32. The method of claim 1, further comprising exposing the treated pork to a relative vacuum a closed container.

33. The method of claim 32, where the closed container is a polymer bag.

34. The method of claim 32, where the relative vacuum is about -1.5 bar.

35. The method of claim 1, further comprising packaging the treated pork in a commercial package.

36. The method of claim 1, further comprising cooking the treated pork.

37. The method of claim 36, where cooking the treated pork comprises raising the core temperature of the treated pork to about 65°C.

38. The method of claim 1, further comprising distributing the treated pork to an intermediate wholesale or retail establishment.